

2000 Cabernet Sauvignon Napa Valley

Best Review: “..Big Napa style Cabernet with deliciously balanced tannins, low acid and full fruit. Elegant...One of the best of the vintage. Deerfield nails it again!” *S.M. Fort Lauderdale*

The Vintage: We predicted from our vintage charts that 2000 would be a weaker vintage than '99 and could be wet at the end. Sure enough it was. In anticipation we pruned more heavily during the '99-'00 winter to grow fewer bunches of grapes on each vine and pruned earlier to force a slightly early harvest. We dropped additional fruit twice during the season. It rained on most of the ripening Cabernet grapes in Napa during the tail end of the harvest when these grapes are normally picked. We had all of ours picked before the rains hit. Again, as we did in '98, with proactive vineyard management we made great wine in vintage that was difficult for many wineries. You will be able to taste this accomplishment.

The Wine: We used the 30% whole berry, open topped tank fermentation regime developed for our Old Vine Zinfandel on this wine. The whole berries retain the more delicate flavors and aromas during a higher fermentation temperature, which helps extract the best quality tannins, color and glycerin (high glycerin levels produce not only good “legs” but good mouth feel and sense of viscosity). We blended in 15% Merlot to enhance the nose and bring the flavors forward on the palate. The blend was aged almost 2 1/2 years in barrel, making the wine more drinkable when released while retaining age worthiness.

Harvest & Winemaking Data:

Winemakers:	Robert Rex, Michael Browne
Blend:	85% Cabernet Sauvignon, Chiles Valley-sub appellation of Napa Valley AVA 15% Merlot, Mt Veeder, Napa Valley AVA
Harvested:	By hand, October 20, 2000
Brix at Harvest:	23.5
Acid at Harvest:	5.6 g/L, adjusted to 6.8 g/L
pH:	3.35
Yeast:	Bordeaux Red
Fermentation:	19 days open-tops, hand punched
Max. Fermentation Temp:	92 F
Aging:	28 months in 80% French Oak, 20% American Oak, 40% new
Fining:	none;
Filtration:	Screened at bottling
SO ₂ at Bottling:	18 ppm free
Bottled:	548 cases – March 18, 2003
Alcohol:	13.8%
Residual sugar:	0%
Released:	November 15, 2003
Awards & Reviews:	1 Gold Medal, 2 Silvers to date
Age worthiness:	10 to 12 years

For more information:
www.deerfieldranch.com

